

# Eden

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (45.5%)	85 %	8
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	55 g	30 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kiwi	500 g	Secondary	10 day(s)
Flavor	Jagody	300 g	Secondary	10 day(s)